

TIGERMILK

MEXICAN CANTINA

FOLLOW US!   @TIGERMILKGROUP

 WWW.TIGERMILKRESTAURANTS.COM

INFOS:  VEGETARIAN  GLUTEN FREE  VEGAN



WE ARE CASHLESS!

CREDIT CARD, CONTACTLESS, QR CODE, MEAL VOUCHERS

Safer for us and for you ; faster service ;
More time to serve you, less time spent counting.

SIDES & SHARINGS

GUACAMOLE   **6.50**

Avocados received every morning, crushed on demand, diced red onions and tomatoes, lime olive oil. Served with Tortilla chips.

MUY CALIENTE GUACAMOLE    **6.50**

Guacamole, salsa Chile de Arbol, tortilla chips.

SALMON CEVICHITO **7.50**

Diced salmon marinated in a Nikkei leche de tigre. Red onion pickles, sesame seeds & fresh coriander.

TACOS

POLLO (X2)   **6.50**

Pulled free-range chicken, Salsa Chile de Arbol, corn tortilla & fresh cilantro.

SWEET & CREAMY (X2)   **6.00**

Roasted sweet potato, pico de gallo, jalapeño cream, corn tortilla, pomegranate & fresh cilantro.

CARNITAS (X2)   **6.00**

Slow-cooked marinated pulled pork, house spice mix, pico de gallo, salsa roja, corn tortilla & fresh cilantro.

TUNA TOSTADA  **5.50**

Ouch, it's hard not to take another one after ordering the first. Fried corn tortilla, guacamole, yellowfin tuna, aioli jalapeño, red onion pickles, cilantro.



CEVICHES

TIGERMILK CEVICHE  **14.00**

El único. MSC Pollack, leche de tigre with coconut milk, mango, pomegranate, fresh cilantro, red onion, served with roasted sweet potatoes.

AMARILLO   **14.50**

MSC Pollack marinated in a leche de tigre with Aji Amarillo. Avocado cream, crunchy hazelnuts, pico de gallo, pomegranate, roasted sweet potatoes and fresh cilantro.

QUESADILLAS

EVERYDAY I'M TRUFFLIN  **19.50**

The fanciest quesadilla in the quesadilla game: black winter truffle, triple cheese, chipotle cream.

COCHINITA PIBIL QUESADILLA **13.50**

Cochinita Pibil is a slow-cooked marinated pulled pork, with cheese. That's it. But it's so good! Served with a salad of baby spinach and pomegranate.

I'M ON A DATE QUESADILLA  **12.50**

Seasonal mushrooms, mozzarella, cheddar, jalapeño cream, onion pickles, parmesan, baby spinach and pomegranate salad.

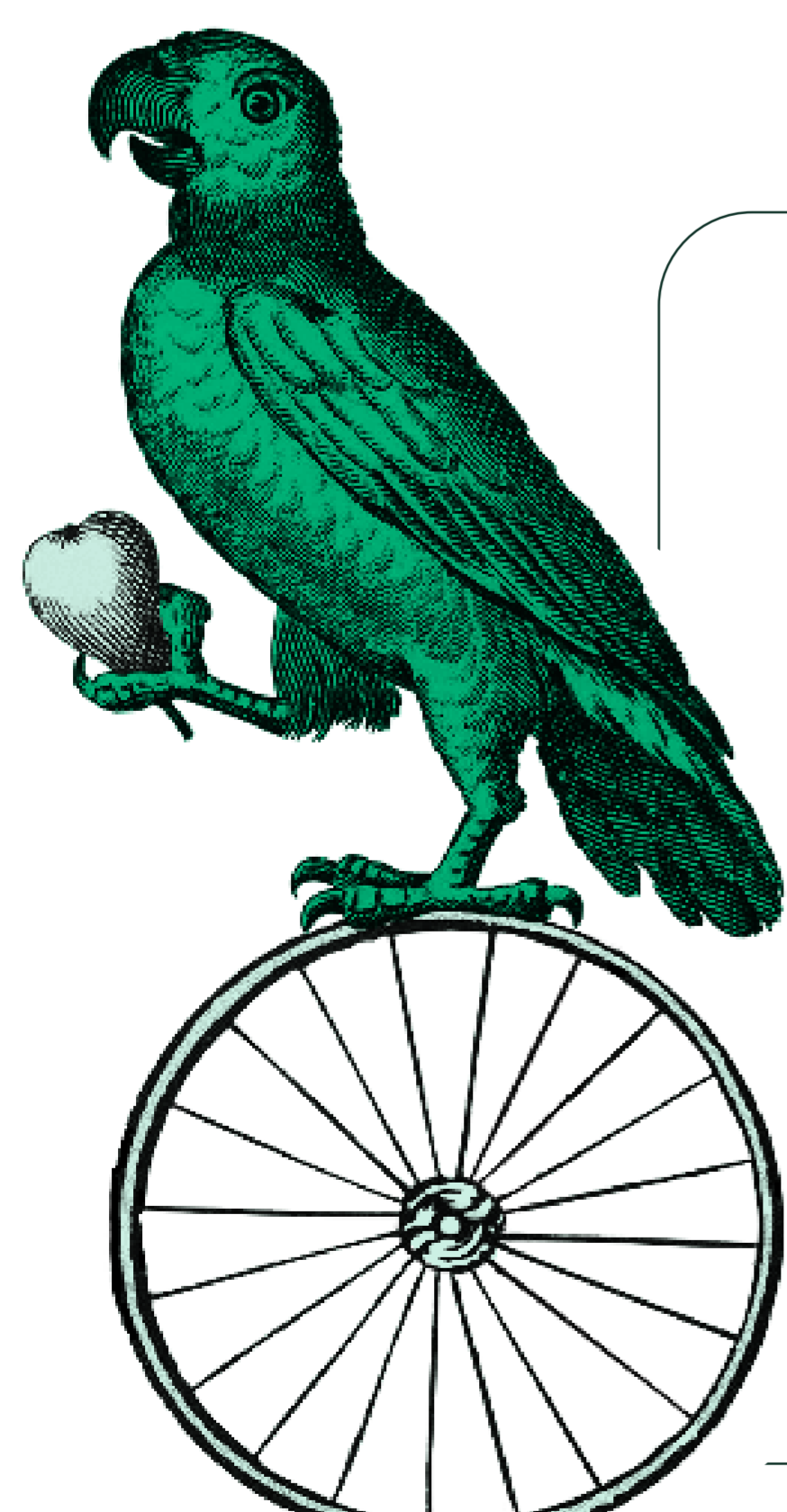
ASADOS

COSTILLAS DE LA MADRE **17.00**

500g of pork ribs cooked every night just for you, served with roasted potatoes and caliente chipotle mayo.

ROASTED CALABAZA   **14.50**

Roasted butternut squash served with quinoa. Aji Amarillo, feta, pomegranates & jalapeño cream.



Y MÁS

EL SUPERBOWL **13.90**

Marinated raw salmon, sweet mango, edamame, onion crisps, japanese rice, cilantro. The no-brainer.

POLLO CHEESEBURGER  **14.50**

Potato bun, shredded chicken marinated with homemade spices. Salsa Verde, matured cheddar, red onion pickles & baby greens. Always comes with roasted potatoes, sweet potatoes and caliente chipotle mayo.

+ guacamole (+2.50)

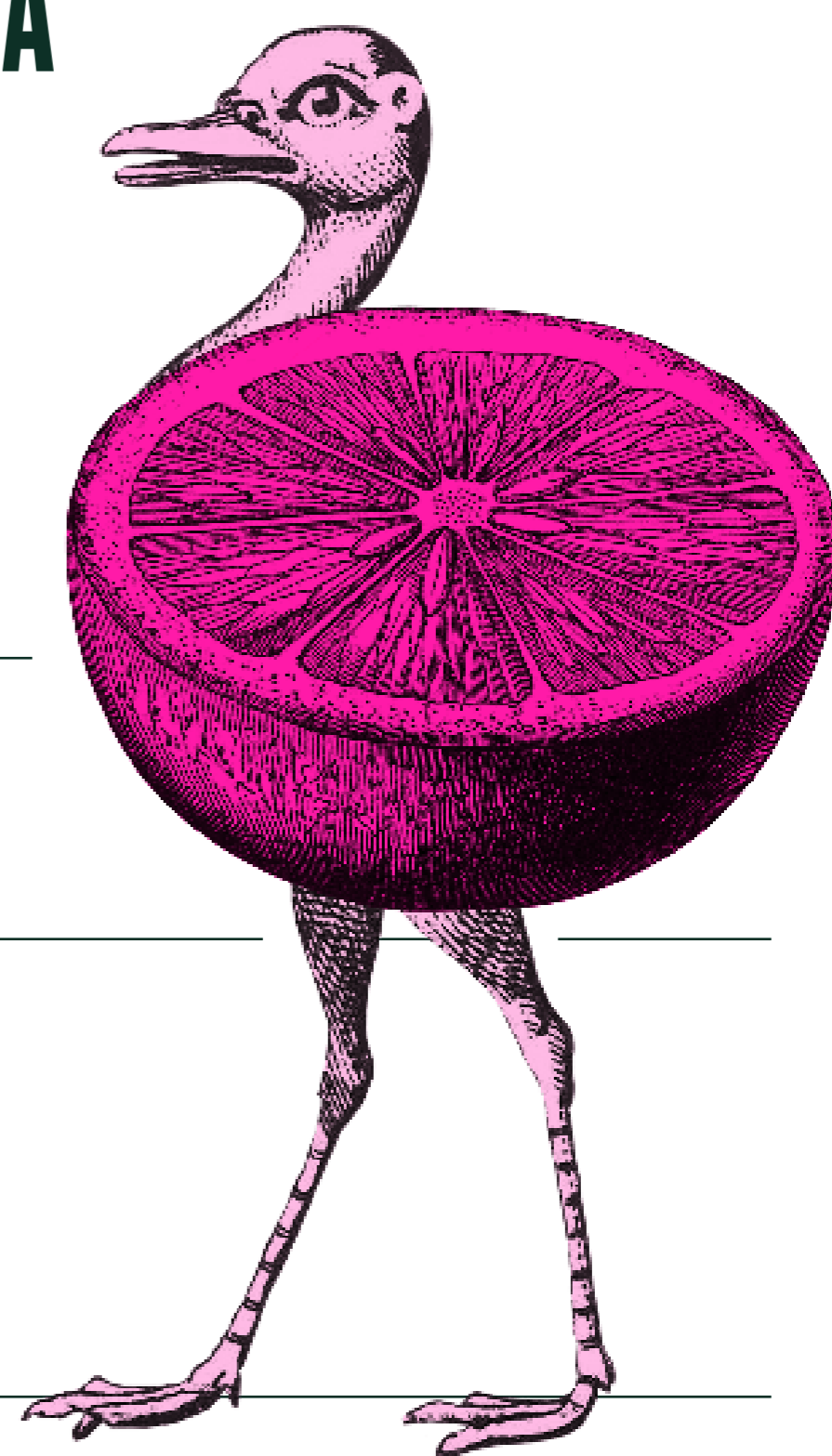
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DESSERTS

MOUSSCHACHO   5.50

Selva Maya chocolate mousse with a hint of chipotle pepper and fleur de sel.

DULCE DE LECHE CHEESECAKE  6.00

Speculoos, dulce de leche.

BRIOCHE PERDUE 6.50

French toast, whipped cream, salted butter caramel, crushed & caramelized hazelnuts.

TIRAMISU MARACUJA  7.00

Tiramisu, passionfruit coulis.



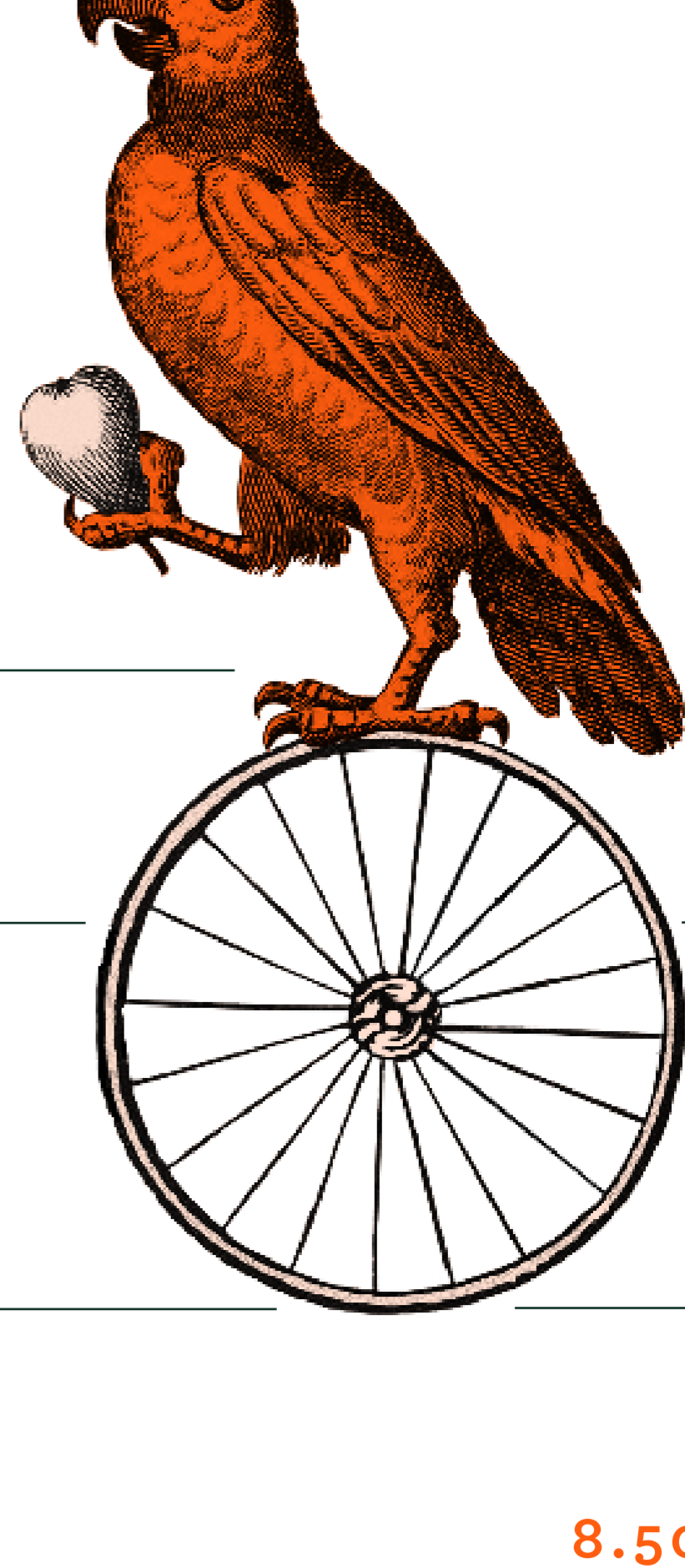
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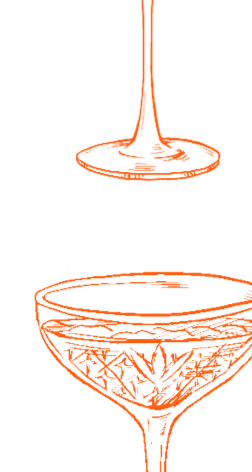
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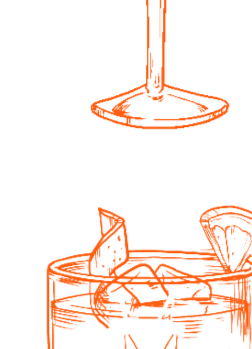
COCKTAILS



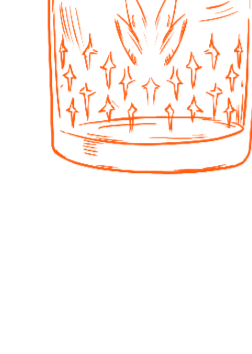
EXOTICO MULE • 8.50
Dark Rum, Mango, Lime, Ginger Beer



TIGER-SPRITZ • 8.00
Aperol, Yuzu Puree, White Peach, Prosecco, Soda Water

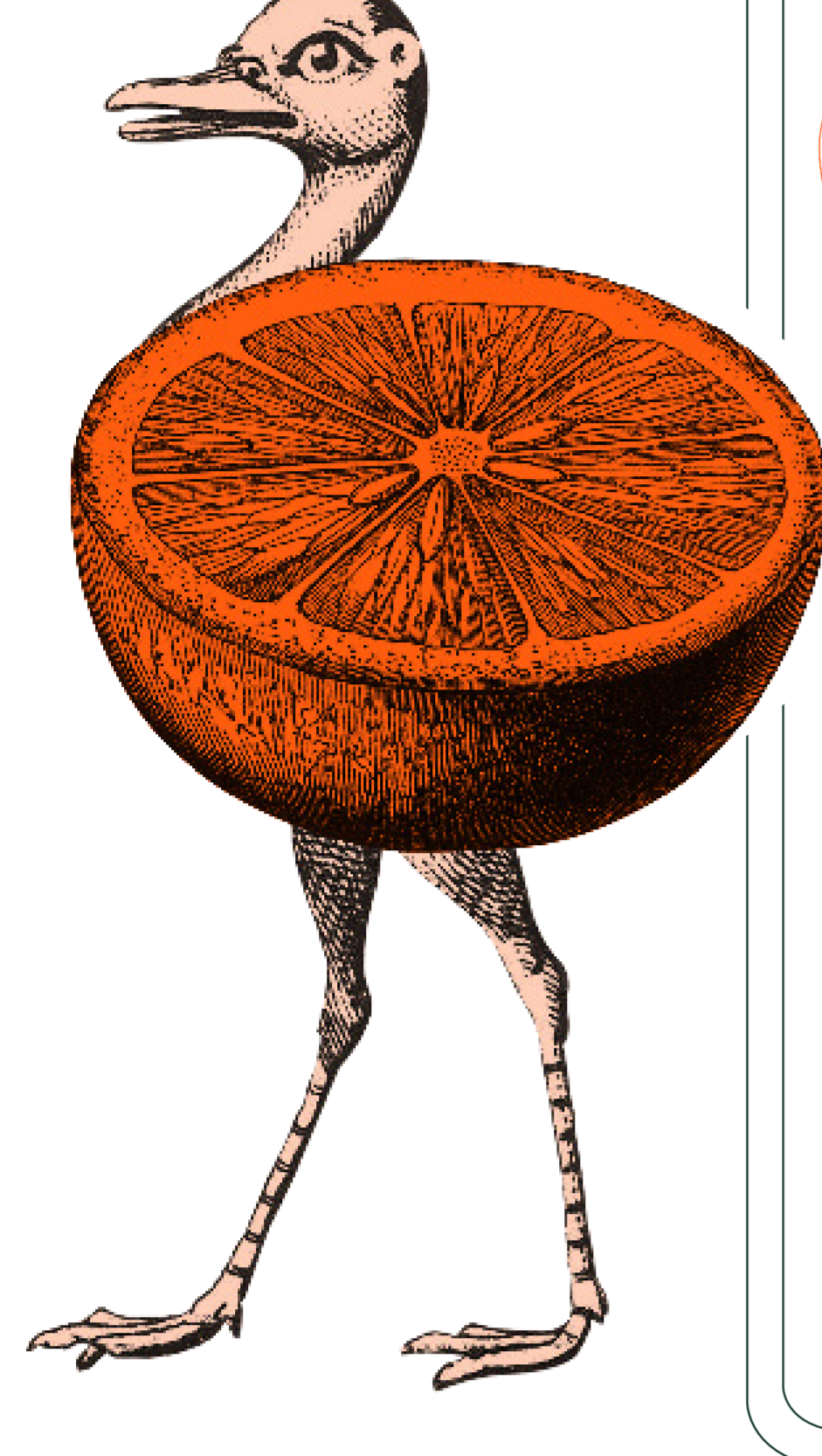


PISCO SOUR CLÁSICO • 9.50
Pisco Quebranta, Lime, Cane Syrup, Egg White



MARGARITA AZTECA • 8.00
Tequila, Triple Sec, Hibiscus, Lime

VIRGINS



VIRGIN-GIN MULE 6.50
Apple Juice, Raspberry, Lime, Ginger Beer

MULE-AN 6.00
Lytchee, Lime, Ginger Beer

PIÑA VIRGINA 6.00
Pineapple Juice, Lime, Coconut

YUZU LIMONADA 4.50
Yuzu Puree, White Peach, Lime, Soda Water



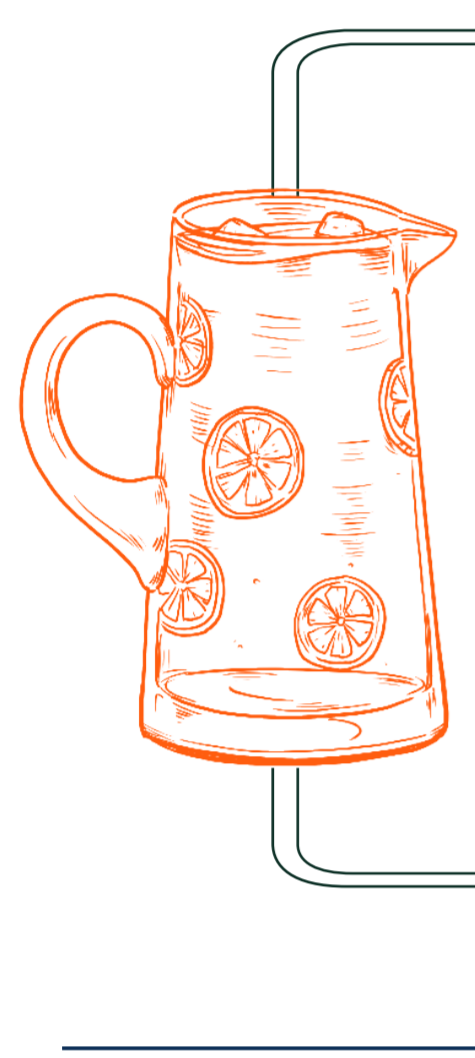
MEZCALITA • 9.00
Mezcal, Tequila, Chipotle, Honey, Lime



CAÏPICABANA • 8.00
Cachaça, Cane Syrup, Lime



LYCHEE FROZEN MARGARITA • 9.50
Tequila, Triple Sec, Lychee, Elderflower, Lime



CAÏPI GRANDE • 34.00
Cachaça, Cane Syrup, Lime
4/5 personnes

MARGARITA AZTECA GRANDE • 34.00
Tequila, Triple Sec, Lime, Hibiscus
4/5 personnes

RED, WHITE, ROSE WINE

RED



CÔTES-DU-RHÔNE Gourmandise, Montine - 2022 4.50 19.00

Plot in the commune of Grignan, 100% destemmed harvest, short fermentation and maceration: 1 week. A true friend's wine that will delight you!

VALENCIA La Peña, Bodegas el Angosto - 2021 5.50 22.00

Vines grown on the slopes of Valence, a small sandy parcel offering a sun-drenched wine that will take you on a Mediterranean voyage.

MALBEC Tussock Jumper, Argentina - 2022 5.50 24.00

This Malbec is a lovely, charming wine, juicy and fresh, typical of the region. Notes of blackcurrant and raspberry, good chewiness surrounded by silky tannins. A pleasure bomb.

CARMENERE El Grano, Chile - 2021 5.50 25.00

Grown in the foothills of the Andes, the vineyards producing Carmenere grapes will give you an intense, fruity wine. A pleasure for every day.

MONASTRELL Hecula  - 2020 — 29.00

Hard to resist! Biodynamically grown on a small plot north of Alicante, Hecula is a model of balance, round and fruity.

WHITE



CÔTES DE GASCOGNE Pellehaut - 2022 4.50 19.00

Independent winegrower located at an altitude of 180 meters, enjoying maximum sunshine. This blend of Chardonnay and Ugni-Blanc will offer you lightness and fruity sweetness.

CHARDONNAY Pas Vu, Pas Pris  - 2020 5.50 24.00

This 100% hand-harvested organic Chardonnay, grown on the heights of Béziers, has a rounded mouthfeel and an invigorating finish.

SANCERRE Pascal Balland - 2021 — 35.00

A Sancerre that will please everyone! There's something for every nose and every palate, with a bouquet of citrus fruit and white flowers. The slender palate is pleasantly crisp, with a lovely fruity finish.

ROSE



CAMARGUE Dune, Gris de Gris - 2022 4.50 21.00

The vines for this Gris de Gris are grown on the coastal plains of the Petite Camargue. A fruity, seaworthy and refreshing rosé with good length.

CHAMPAGNE

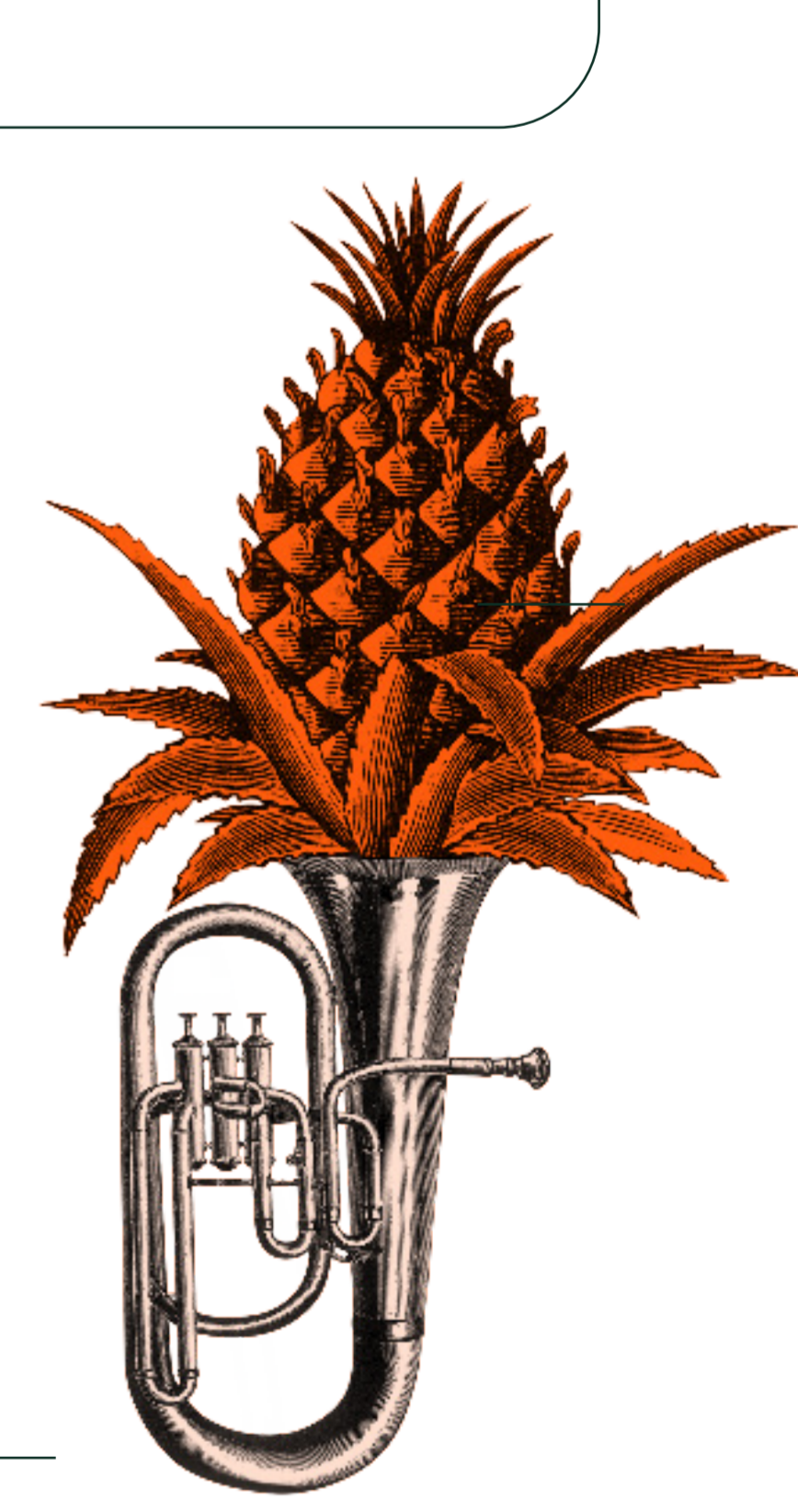
DELAMOTTE Champagne Brut — 45.00

Generous and clean, the finesse of this Delamotte champagne will delight the most demanding palates!

PROSECCO

GLASS..... 6.50

BOTTLE 29.00



BEERS

WHITE BEER • Bottled beer 5.00

White 4,5° - Brewed in Grand Paris 33cL

IPA BEER • Bottled beer 5.50

Indian Pale Ale 6° - Brewed in Grand Paris 33cL

MEXICAN BEER OF THE MOMENT • Bottled beer 6.00

33cL

MICHELADA • Beer, Lime, Chile, Tomato Juice, Salt 7.00

33cL

SOFTS, TEAS, COFFEES

YUZU LIMONADA..... 4.50

Yuzu Puree, White Peach, Lime, Soda Water

ICED TEA CASERO..... 4.50

Homemade Iced Tea. Black Tea, Ginger Syrup, Lime

BLACK TEA, GREEN TEA, INFUSION  2.50

Green Chun Mee, Green Jamsine, Darjeeling, Rooibos, Chamomile

WATER

STILL WATER 2.50

SPARKLING WATER 2.50

ESPRESSO 1.90

LONG BLACK..... 2.00

LATTE..... 3.00

CAPPUCCINO..... 3.50

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KIDS MENU - 13.00

SMALL QUESADILLA

Wheat tortilla, cheese, served with roasted sweet potatoes

DULCE DE LECHE CHEESECAKE

Speculoos, dulce de leche.

HOMEMADE YUZU LIMONADE

Yuzu Puree, White Peach, Lime, Soda Water

